

Please delete the paragraph beginning at column 4, line 43, in its entirety.

In the Claims:

Please amend claim 1 as follows:

1. (Amended) A filtering device for an espresso-type coffee maker of the type having a spout to deliver heated water under high pressure to finely ground coffee beans to brew coffee therefrom, and a receptacle to receive brewed filtered coffee, means defining a flow path between said finely ground beans to said receptacle, comprising:

a permanent filter in said path of heated coffee passing to the receptacle which filter has openings sized to filter out the fine espresso coffee grounds; and

at least one layer of filter paper in the path of the heated coffee passing to the receptacle.

Please amend claim 4 as follows:

4. (Amended) In an espresso-type coffee maker of the type that delivers heated water under elevated pressure to a pan in which finely ground coffee beans are present and from which brewed coffee is removed through a permanent filter, the improvement of a disposable paper filter across the flow path of the brewed coffee, said paper filter being of a thickness and size so as to effectively remove and trap lipids and fine grounds from the brewed coffee and to reduce the lipids in the brewed coffee and wherein said paper filter is sized and shaped to fit over and adjacent the top of said permanent filter between said permanent filter and said finely ground coffee and said finely ground coffee is positioned above and on said paper filter so that the paper filter also serves to aid in removing, in a single operation, the used grounds as well as the paper filter from the coffee maker.

[Please amend claim 5 as follows:]

5. (Amended) The improvement of claim 4 wherein the paper filter is of such a thickness and size so as to effectively remove and trap lipids and fine particulate grounds from the brewed coffee so as to remove approximately 95% of the lipids that would be present absent the paper filter.

sub B20 > [Please amend claim 6 as follows:]

6. (Amended) The improvement of claim 4 wherein said filter paper is made up of at least two layers of standard thickness coffee filter paper.

A20 [Please amend claim 7 as follows:]

7. (Amended) A method of making lower lipids containing brewed coffee liquid in an espresso-type coffee maker of the type that makes coffee liquid by passing heated water under elevated pressure through finely ground coffee beans held above a permanent filter comprising the steps of placing disposable paper coffee filter material, of the type that may absorb lipids, and of a size and shape to cover the permanent filter in the maker atop and covering the permanent filter, placing the finely ground coffee beans atop said paper coffee filter material and passing heated water at an elevated pressure through, sequentially, the coffee beans, said paper filter material, and said permanent filter to create brewed coffee liquid and to allow lipids therefrom to be absorbed by said paper filter material so as to make lower lipid containing coffee liquid.

Please add claims 8-28 as follows:

sub B21 > ~~8.~~ The device of claim 1, wherein the permanent filter comprises a metallic filter.

~~9.~~ The improvement of claim 4, wherein the heated water is under a pressure of at least 3 bar.

sub B21 > ~~10.~~ The improvement of claim 4, wherein the heated water is under a pressure of from 3 to 15 bar.

A21 ~~11.~~ The improvement of claim 4, wherein the paper filter is of such a thickness and size so as to effectively remove and trap lipids and fine particulate grounds from the brewed coffee so as to remove at least 50% of the lipids that would be present absent the paper filter.

Sub B21
12. The improvement of claim 4, wherein the finely ground coffee has grounds of 0.3 mm or less in particle size.

13. The method of claim 7, wherein the heated water is under a pressure of at least 3 bar.

Sub B21
14. The method of claim 7, wherein the heated water is under a pressure of from 3 to 15 bar.

15. The method of claim 7, wherein the paper filter is of such a thickness and size so as to effectively remove and trap lipids and fine particulate grounds from the brewed coffee so as to remove at least 50% of the lipids that would be present absent the paper filter.

16. The method of claim 7, wherein the finely ground coffee has grounds of 0.3 mm or less in particle size.

Sub C3
17. A method of making lower lipids containing brewed coffee liquid in an espresso-type coffee maker of the type having a spout to deliver heated water under elevated pressure to finely ground coffee beans to brew coffee therefrom and a receptacle to receive brewed coffee and having a flow path defined between said finely ground beans to the receptacle including a permanent filter in the flow path, comprising:

placing at least one layer of filter paper in the flow path; and

passing heated water at an elevated pressure sequentially through the finely ground coffee beans, the at least one layer of filter paper, and the permanent filter to the receptacle.

Sub B21
18. The method of claim 17, wherein the permanent filter comprises a metallic filter.

Sub C4
19. The method of claim 17, wherein the filter paper comprises a plurality of layers.

20. The method of claim 19, wherein the filter paper layers are crimped together to form an easily handled unit.

21. A filter for use in an espresso-type coffee maker of the type that delivers heated water under elevated pressure to a pan in which finely ground coffee beans are present and from which brewed coffee is removed through a permanent filter, the filter comprising:

a layer of paper filter material of a size and shape to fit over and adjacent a top of the permanent filter between the permanent filter and the finely ground coffee beans, the paper filter material having a thickness to effectively remove and trap lipids and fine grounds from the brewed coffee and to reduce the trapped lipids in the brewed coffee.

22. The filter of claim 21, wherein the heated water is under a pressure of at least 3 bar.

23. The filter of claim 21, wherein the heated water is under a pressure of from 3 to 15 bar.

24. The filter of claim 21, wherein the paper filter material is of such a thickness and size so as to effectively remove and trap lipids and fine particulate grounds from the brewed coffee so as to remove at least 50% of the lipids that would be present absent the paper filter.

25. The filter of claim 21, wherein the paper filter material is of such a thickness and size so as to effectively remove and trap lipids and fine particulate grounds from the brewed coffee so as to remove approximately 95% of the lipids that would be present absent the paper filter.

26. The filter of claim 21 further comprising a second layer of paper material.

27. The filter of claim 21, wherein the shape of the paper filter material is approximately circular.

sub B21 >

~~A21~~ a

Figure 1 consists of 12 histograms arranged in a single column. Each histogram represents the distribution of the number of non-zero elements in the vector x for a specific value of n . The x-axis for all histograms is labeled 'x' and ranges from 0 to 120. The y-axis is labeled 'count' and ranges from 0 to 100. The histograms are for $n = 10, 20, 30, 40, 50, 60, 70, 80, 90, 100, 110, 120$. As n increases, the distribution of non-zero elements becomes more concentrated around a value of 60.